

## CHAPTER 3

### FOOD

#### Section I. CHARACTERISTICS

##### 3-1. Safe, Unadulterated, and Honestly Presented\*

FOOD WILL be safe, UNADULTERATED, and, as specified in ¶ 3-62, honestly presented.

##### 3-2. Served to Highly Susceptible Populations

Raw FOOD or FOOD cooked to less than the required internal temperatures WILL not be served to a HIGHLY SUSCEPTIBLE POPULATION.

#### Section II. SOURCES, SPECIFICATIONS, ORIGINAL CONTAINERS, AND RECORDS

##### 3-3. Food Supplies\*

a. FOOD WILL be obtained from approved sources that comply with AR 40-657/NAVSUPINST 4355.4F/MCO P10110.31G.

b. FOOD in a HERMETICALLY SEALED CONTAINER WILL be obtained from a FOOD PROCESSING PLANT that is regulated by the appropriate regulatory agency that has jurisdiction over the plant.

c. FOOD prepared in a private home may not be used or offered for human consumption in a FOOD ESTABLISHMENT. *This requirement does not apply to private/social functions (such as chapel suppers, family child care (FCC) homes, neighborhood cookouts, unit bake sales, or similar functions) provided the FOOD is identified as home-prepared FOOD on a sign or label.*

d. PACKAGED FOOD WILL be labeled as specified in LAW, including 21 CFR 101, 9 CFR 317, and 9 CFR 381, subpart N, and as specified in ¶¶ 3-8 and 3-9.

e. FISH, other than MOLLUSCAN SHELLFISH, that are intended for consumption in their raw form and allowed as specified in ¶ 3-42c(1) may be offered for sale or service if—

(1) Obtained from a supplier that freezes the FISH as specified in ¶ 3-45; or

(2) FROZEN on the PREMISES and meet the requirements as specified in ¶ 3-45, and records are retained as specified in ¶ 3-46.

##### 3-4. Approved Source Compliance\*

a. FOOD. FOOD WILL comply with AR 40-657/NAVSUPINST 4355.4F/MCO P10110.31G.

b. Wild mushrooms.

(1) Except as specified in ¶ (2) below, mushroom

species picked in the wild WILL be obtained from sources where each mushroom is individually inspected and found to be safe by an APPROVED mushroom identification expert.

(2) ¶ (1) Above does not apply to—

(a) Cultivated wild mushroom species that are grown, harvested and processed in an operation that is regulated by the FOOD regulatory agency that has jurisdiction over the operation.

(b) Wild mushroom species if they are in PACKAGED form and are the product of a FOOD PROCESSING PLANT that is regulated by a Federal FOOD regulatory agency that has jurisdiction over the plant.

c. MEATS. MEATS WILL be obtained from establishments listed in USDA's Meat and Poultry Inspection Directory.

d. GAME ANIMALS.

(1) If GAME ANIMALS are received for sale or service, they WILL be—

(a) Commercially raised for FOOD and raised, slaughtered, and processed—

1. In a voluntary inspection program that is conducted by the agency that has animal health jurisdiction; or

2. In a routine inspection program conducted by a regulatory agency other than the agency that has animal health jurisdiction.

3. According to LAWS governing MEAT and POULTRY as determined by the agency that has animal health jurisdiction and the agency that conducts the inspection program, and

4. According to requirements which are developed by the agency that has animal health jurisdiction and the agency that conducts the inspection pro-

gram with consideration of factors, such as the need for antemortem and postmortem examination by an APPROVED veterinarian or veterinarian's designee.

(b) In a voluntary inspection program administered by the USDA for GAME ANIMALS, such as exotic animals (reindeer, elk, deer, antelope, water buffalo, or bison), that are "inspected and APPROVED" per 9 CFR 352 or rabbits that are "inspected and certified" per 9 CFR 354.

(c) As allowed by LAW, for wild GAME ANIMALS which are live-caught—

1. In a routine inspection program conducted by a regulatory agency, such as the agency that has animal health jurisdiction.

2. Slaughtered and processed according to—

- LAWS governing MEAT and POULTRY as determined by the agency that has animal health jurisdiction and the agency that conducts the inspection program, and

- Requirements which are developed by the agency that has animal health jurisdiction and the agency that conducts the inspection program with consideration of factors, such as the need for antemortem and postmortem examination by an APPROVED veterinarian or veterinarian's designee.

(d) As allowed by LAW, for field-dressed wild GAME ANIMALS in a routine inspection program that ensures the animals—

1. Receive a postmortem examination by an APPROVED veterinarian or veterinarian's designee, or

2. Are field-dressed and transported according to requirements specified by the agency that has animal health jurisdiction and the agency that conducts the inspection program, and

3. Are processed according to LAWS governing MEAT and POULTRY as determined by the agency that has animal health jurisdiction and the agency that conducts the inspection program.

(2) A GAME ANIMAL may not be received for sale or service if it is a species of wildlife that is listed in 50 CFR 17.

### 3-5. Temperature\*

a. Except as specified in ¶ b below, refrigerated PHF WILL be at a temperature of 40 degrees Fahrenheit (°F) (4.4 degrees Celsius (°C)) or below when received.

b. If a temperature other than 40 °F (4.4 °C) for a PHF is specified in LAW governing its distribution (such as LAWS governing milk, MOLLUSCAN SHELLFISH, and shell eggs), the FOOD may be received at the specified temperature. However, FOOD WILL be cooled to 40 °F (4.4 °C) within 4 hours of receiving.

c. PHF that is cooked to a temperature and for a

time specified in ¶¶ 3-42 through 3-43 and received hot WILL be at a temperature of 140 °F (60 °C) or above.

d. A FOOD that is labeled FROZEN and shipped FROZEN by a FOOD PROCESSING PLANT WILL be received FROZEN.

e. Upon receipt, PHF WILL be free of evidence of previous temperature abuse.

### 3-6. Additives\*

FOOD may not contain—

a. UNAPPROVED FOOD ADDITIVES or ADDITIVES that exceed amounts specified in 21 CFR 170 through 21 CFR 180 relating to FOOD ADDITIVES GRAS.

b. Prior sanctioned substances that exceed amounts specified in 21 CFR 181, 21 CFR 182, 21 CFR 184, and 21 CFR 186.

c. Substances that exceed amounts specified in 9 CFR 318.7.

d. Pesticide residues that exceed provisions specified in 40 CFR 185.

### 3-7. Package Integrity\*

FOOD packages WILL be in good condition and protect the integrity of the contents so that the FOOD is not exposed to ADULTERATION or potential contaminants. FOOD package defects WILL be classified per 7 CFR 42.

### 3-8. Shucked Shellfish, Packaging and Identification

RAW, SHUCKED SHELLFISH WILL be obtained in nonreturnable packages bearing a legible label that identifies the—

a. Name, address, and CERTIFICATION NUMBER of the shucker-packer or repacker of the MOLLUSCAN SHELLFISH; and

b. "Sell by" date for packages with a capacity of less than ½ gallon (1.87 liter (L)) or the date shucked for packages with a capacity of ½ gallon (1.87 L) or more.

### 3-9. Shellstock Identification\*

a. SHELLSTOCK WILL be obtained in containers bearing legible source identification tags or labels that are affixed by the harvester and each dealer that depurates, ships, or reships the SHELLSTOCK, as specified in the FDA's *National Shellfish Sanitation Program Manual of Operations, Part II Sanitation of the Harvesting, Processing, and Distribution of Shellfish*.

(1) Except as specified in ¶ c below, the harvester's tag or label WILL list the following information in the following order:

(a) The harvester's identification number that is assigned by the SHELLFISH CONTROL AUTHORITY.

(b) The date of harvesting.

(c) The most precise identification of the harvest location or aquaculture site that is practicable based on the system of harvest area designations that is in use by the SHELLFISH CONTROL AUTHORITY, including the abbreviation of the name of the state or country in which the shellfish are harvested.

(d) The type and quantity of shellfish.

(e) The following statement in bold, capitalized type: **"THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY OR RETAGGED AND THEREAFTER KEPT ON FILE FOR 90 DAYS."**

(2) Except as specified in ¶ c below, each dealer's tag or label will list the following information in the following order:

(a) The dealer's name and address, and the CERTIFICATION NUMBER assigned by the SHELLFISH CONTROL AUTHORITY.

(b) The original shipper's CERTIFICATION NUMBER, including the abbreviation of the name of the state or country in which the shellfish are harvested.

(c) The same information as specified for a harvester's tag in ¶¶ (1)(b) through (d) above.

(d) The following statement in bold, capitalized type: **"THIS TAG IS REQUIRED TO BE ATTACHED UNTIL CONTAINER IS EMPTY AND THEREAFTER KEPT ON FILE FOR 90 DAYS."**

b. If a place is provided on the harvester's tag or label for a dealer's name, address, and CERTIFICATION NUMBER, the dealer's information will be listed first.

c. If the harvester's tag or label is designed to accommodate each dealer's identification as specified in ¶¶ a(2)(a) and (b) above, individual dealer tags or labels need not be provided.

### 3-10. Shellstock, Condition

When received by a FOOD ESTABLISHMENT, SHELLSTOCK will be reasonably free of mud, dead shellfish, and shellfish with broken shells. Dead shellfish or SHELLSTOCK with badly broken shells will be discarded.

### 3-11. Molluscan Shellfish, Original Container

a. Except as specified in ¶¶ b and c below, MOLLUSCAN SHELLFISH may not be removed from the container in which they are received other than immediately before sale or preparation for service.

b. SHELLSTOCK may be removed from the container in which they are received, displayed on drained ice, or held in a display container, and a quantity specified by a CONSUMER may be removed from the display or display container and provided to the CONSUMER if—

(1) The source of the SHELLSTOCK on display is identified as specified in ¶ 3-9 and recorded as specified in ¶ 3-12, and

(2) The SHELLSTOCK are protected from contamination.

c. SHUCKED SHELLFISH may be removed from the container in which they were received and held in a display container from which individual servings are dispensed upon a CONSUMER's request if—

(1) The labeling information for the shellfish on display as specified in ¶ 3-9 is retained and correlated to the date when, or dates during which, the shellfish are sold or served; and

(2) The shellfish are protected from contamination.

### 3-12. Shellstock, Maintaining Identification\*

a. Except as specified in ¶ b (2) below, SHELLSTOCK tags will remain attached to the container in which the SHELLSTOCK are received until the container is empty.

b. The identity of the source of SHELLSTOCK that are sold or served will be maintained by retaining SHELLSTOCK tags or labels for 90 calendar days from the date the container is emptied by—

(1) Using an APPROVED recordkeeping system that keeps the tags or labels in chronological order correlated to the date when, or dates during which, the SHELLSTOCK are sold or served; and

(2) If SHELLSTOCK are removed from their tagged or labeled container—

(a) Using only one tagged or labeled container at a time, or

(b) Using more than one tagged or labeled container at a time and obtaining approval from the local MEDICAL COMMANDER or designated representative based on an approved HACCP PLAN that—

1. Preserves source identification by using a recordkeeping system as specified in ¶ (1) above, and

2. Ensures that SHELLSTOCK from one tagged or labeled container are not commingled with SHELLSTOCK from another container before being ordered by the CONSUMER.

## Section III. PROTECTION FROM CONTAMINATION AFTER RECEIVING

### 3-13. Preventing Contamination From Hands\*

a. FOOD EMPLOYEES WILL wash their hands as specified in ¶ 2-8.

b. *Except when washing fruits and vegetables as specified in ¶ 3-20 or when otherwise APPROVED*, FOOD EMPLOYEES may not contact exposed, READY-TO-EAT FOOD with their bare hands and WILL use suitable UTENSILS (such as deli tissue, spatulas, tongs, SINGLE-USE gloves, or dispensing EQUIPMENT).

c. FOOD EMPLOYEES WILL minimize bare hand and arm contact with exposed FOOD that is not in a READY-TO-EAT form.

d. The local MEDICAL COMMANDER or designated representative can approve a waiver for FOOD ESTABLISHMENTS that show proof and demonstrate through their actions that their variance in procedures will not have a negative impact on FOOD safety and will protect public health.

### 3-14. Preventing Contamination When Tasting\*

A FOOD EMPLOYEE—

a. May not use a UTENSIL more than once to taste FOOD that is to be sold or served.

b. WILL use a TWO-UTENSIL method for recipe tasting.

(1) Use one UTENSIL to remove the FOOD from the container and to place the FOOD in a clean, sanitary bowl or plate.

(2) Use a second UTENSIL to taste the FOOD.

c. WILL discard any unused portion of FOOD that was removed, and WILL clean and sanitize the UTENSILS and bowl or plate.

### 3-15. Preventing Contamination of Packaged and Unpackaged Food\*

a. FOOD WILL be protected from cross contamination by—

(1) Separating raw animal FOODS, during storage, preparation, holding, and display, from—

(a) Raw READY-TO-EAT FOOD, including other raw animal FOOD (such as FISH for sushi or MOLLUSCAN SHELL-FISH) or other raw READY-TO-EAT FOOD (such as vegetables).

(b) Cooked READY-TO-EAT FOOD.

(2) *Except when combined as ingredients*, separating types of raw animal FOODS (such as beef, FISH, lamb, pork) from each other, during storage, prepara-

tion, holding, and display by—

(a) Using separate EQUIPMENT for each type.

(b) Arranging raw PHF by cooking temperature, with those products requiring lower cooking temperatures at the top and those products requiring higher cooking temperatures at the bottom.

(c) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, and preparing each type of FOOD at different times or in separate areas.

(d) Storing READY-TO-EAT FOOD and cooked FOODS either in separate refrigeration units or above raw PHFs.

(3) Cleaning and sanitizing EQUIPMENT and UTENSILS as specified in chapter 4.

(4) Except as specified in ¶ b below, storing the FOOD in packages, covered containers, or wrappings.

(5) Cleaning HERMETICALLY SEALED CONTAINERS of FOOD of visible soil before opening.

(6) Protecting FOOD containers that are received PACKAGED together in a case or overwrap from cuts when the case or overwrap is opened.

(7) Storing damaged, spoiled, or recalled FOOD (being held for credit, redemption, disposal, or return) in designated areas that are separated from FOOD, EQUIPMENT, UTENSILS, LINEN, and SINGLE-SERVICE and SINGLE-USE ARTICLES. *Identified suspected containers WILL be isolated and held for inspection by the veterinary services personnel or the MEDICAL COMMANDER or designated representative.*

(8) Separating fruits and vegetables, before they are washed as specified in ¶ 3-20, from READY-TO-EAT FOOD.

b. ¶ a(4) above does not apply to—

(1) *Whole, uncut, raw fruits and vegetables and nuts in the shell that require peeling or hulling before consumption.*

(2) *PRIMAL CUTS, quarters, or sides of raw MEAT or slab bacon that are hung on clean, SANITIZED hooks or placed on clean, SANITIZED racks.*

(3) *Whole, uncut, processed meats (such as country hams, and smoked or cured sausages) that are placed on clean, SANITIZED racks.*

(4) *Food being cooled as specified in ¶ 3-53b.*

(5) *SHELLSTOCK.*

### 3-16. Food Storage Containers, Identified With Common Name of Food

Working containers holding FOOD or FOOD ingredients that are removed from their original packages (such

as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar) for use in the FOOD ESTABLISHMENT WILL be identified with the common name of the FOOD, *except that containers holding FOOD that can be readily and unmistakably recognized, such as dry pasta, need not be identified.*

### 3-17. Pasteurized Eggs, Substitute for Raw Shell Eggs for Certain Recipes\*

Pasteurized eggs or egg products WILL be substituted for raw shell eggs in the preparation of FOODS (such as Caesar salad, hollandaise or béarnaise sauce, mayonnaise, eggnog, ice cream, and egg-fortified BEVERAGES) that are not—

- a. Cooked as specified in ¶¶ 3-42a(1) or (2).
- b. Included in ¶ 3-42c(1).

### 3-18. Pasteurized Dry Milk, Substitute for Fresh Milk for Certain Recipes

Pasteurized dry milk or reconstituted pasteurized milk products may be used as a substitute for fresh pasteurized milk in instant desserts, milk shakes, and whipped products, or for cooking and baking purposes.

### 3-19. Protection from Unapproved Additives\*

a. FOOD WILL be protected from contamination that may result from the addition of, as specified in ¶ 3-6—

- (1) Unsafe or UNAPPROVED FOOD or COLOR ADDITIVES.
- (2) Unsafe or UNAPPROVED levels of APPROVED FOOD and COLOR ADDITIVES.

b. A FOOD EMPLOYEE may not—

(1) Apply sulfiting agents to fresh fruits and vegetables intended for raw consumption or to a FOOD considered to be a good source of vitamin B<sub>1</sub>.

(2) Serve or sell FOOD specified in ¶ (1) above that is treated with sulfiting agents before receipt by the FOOD ESTABLISHMENT, *except that grapes need not meet this requirement.*

### 3-20. Washing Fruits and Vegetables

a. Before being cut, combined with other ingredients, cooked, served, or offered for human consumption in READY-TO-EAT form, raw fruits and vegetables WILL be—

(1) Thoroughly washed in water to remove soil and other contaminants.

(2) Completely immersed for 30 seconds in a 5-ppm free available chlorine (FAC) or 100-ppm total chlorine solution, or equivalent product APPROVED by the REGULATORY AUTHORITY. Leafy items WILL have core/hearts removed prior to immersion to facilitate thor-

ough product exposure to chlorine.

- (3) Rinsed in DRINKING WATER.

#### NOTE

Alternative sanitizing procedures can be used if they are scientifically sound and approved by the MEDICAL COMMANDER or designated representative. An acceptable FDA vegetable sanitizing solution can also be used.

b. *Whole, raw fruits and vegetables that are intended for washing by the CONSUMER before consumption and commercially processed and PACKAGED vegetables in a READY-TO-EAT form need not be washed before they are sold.*

c. In emergency feeding situations where fresh fruits and vegetables are grown in areas of "night soil" or SEWAGE used as fertilizer, the MEDICAL COMMANDER or designated representative may allow procurement and consumption if—

(1) Raw fruits and vegetables are thoroughly washed in DRINKING WATER and APPROVED detergent solution followed by a rinse with clean POTABLE WATER. All leafy vegetables are completely taken apart to expose entire FOOD surface to cleaning and disinfection.

(2) Raw fruits and vegetables are completely immersed in a minimum 200-ppm chlorine solution for 30 seconds or soaked in hot, 160 °F (72 °C) DRINKING WATER for 1 minute. *Chlorine solution is prepared by mixing 1 ounce of household liquid bleach (National Stock Number (NSN) 6910-00-598-7316, 5 percent sodium hypochlorite) in 2 gallons of cool DRINKING WATER. Food Service Disinfectant (NSN 6840-00-810-6396, Chlorine-Iodine Type) is APPROVED for washing and disinfecting fruits and vegetables.*

### 3-21. Ice Used as Exterior Coolant, Prohibited as Ingredient

Ice may not be used as FOOD after use as a medium for cooling the exterior surfaces of FOOD (such as melons or FISH), PACKAGED FOODS (such as canned BEVERAGES), or cooling coils and tubes of EQUIPMENT.

### 3-22. Storage or Display of Food in Contact With Water or Ice

a. PACKAGED FOOD may not be stored in direct contact with ice or water if the FOOD is subject to the entry of water because of the nature of its packaging, wrapping, or container or its positioning in the ice or water.

b. Except as specified in ¶¶ c and d below, UNPACKAGED FOOD may not be stored in direct contact with undrained ice.

c. *Whole, raw fruits or vegetables; cut, raw veg-*

*etables (such as celery or carrot sticks or cut potatoes); and tofu may be immersed in ice or water.*

*d. Raw chicken and raw FISH that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale.*

### 3-23. Ice Storage and Dispensing Protection

*a. Ice intended for CONSUMER USE WILL be—*

*(1) Dispensed from self-service, automatic ice dispensing machines; or*

*(2) Placed in cleaned and sanitized self-draining container(s) and self-service dispensers where cleaned and sanitized scoops, tongs, or other ice-dispensing UTENSILS are used.*

*b. UTENSIL storage WILL be as specified in ¶ 3-25.*

*c. Glassware is prohibited for scooping ice.*

### 3-24. Food Contact With Equipment and Utensils\*

FOOD may not contact—

*a. Probe-type price or identification tags.<sup>P</sup>*

*b. Surfaces of EQUIPMENT and UTENSILS that are not cleaned and SANITIZED as specified in this bulletin.*

### 3-25. In-Use Utensils, Between-Use Storage

During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS WILL be stored—

*a. In the FOOD with their handles above the top of the FOOD and the container.*

*b. In FOOD that is not POTENTIALLY HAZARDOUS with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.*

*c. On a clean portion of the FOOD preparation table or cooking EQUIPMENT, and WILL be cleaned and SANITIZED at a frequency as specified in this bulletin.*

*d. In running water of sufficient velocity to flush particulates to the drain if used with moist FOOD, such as ice cream or mashed potatoes.*

*e. In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS.*

### 3-26. Linens and Napkins, Use Limitation

LINENS and napkins may not be used in contact with FOOD, *unless they are used to line a container for the service of FOODS and are replaced each time the container is refilled for a new CONSUMER.*

### 3-27. Preventing Contamination From Wiping Cloths

*a. Cloths that are used for wiping FOOD spills on TABLEWARE (such as plates, bowls, or carry-out containers served to the CONSUMERS) WILL be clean and dry, and the cloths WILL not be used for any other purpose.*

*b. Cloths used for wiping FOOD spills WILL be moist and cleaned as required, stored in a chemical sanitizer solution equal to 100-ppm chlorine (5-ppm FAC), and used for wiping spills from FOOD-CONTACT and nonFOOD-CONTACT SURFACES of EQUIPMENT.*

*c. Dry or moist cloths that are used with raw animal FOODS WILL be kept separate from cloths used for other purposes. Moist cloths used with raw animal FOODS WILL be kept in a separate sanitizing solution.*

### 3-28. Gloves, Use Limitation

*a. If used, SINGLE-USE gloves WILL be used for only one task, such as working with READY-TO-EAT FOOD or with raw animal FOOD; used for no other purpose; and discarded when damaged or soiled or when interruptions occur in the operation.*

*b. Except as specified in ¶ c below, slash-resistant gloves that are used to protect the hands during operations requiring cutting WILL be used in direct contact only with FOOD, such as frozen FOOD or a PRIMAL CUT of MEAT, that is subsequently cooked as specified in section IV below.*

*c. Slash-resistant gloves may be used with READY-TO-EAT FOOD that WILL not be subsequently cooked if the gloves—*

*(1) Have a SMOOTH, durable, and nonabsorbent outer surface; or*

*(2) Are covered with a SMOOTH, durable, nonabsorbent glove or a SINGLE-USE glove.*

*d. Cloth gloves—*

*(1) May not be used in direct contact with FOOD, such as frozen FOOD or a PRIMAL CUT of MEAT, unless the FOOD is subsequently cooked as required in section IV below.*

*(2) WILL be washed and sanitized at least daily.*

*(3) WILL be changed when there is an interruption in the operation or when they become damaged or soiled.*

### 3-29. Using Clean Tableware for Second Portions and Refills

*a. FOOD EMPLOYEES may not use TABLEWARE, including SINGLE-SERVICE ARTICLES, soiled by the CONSUMER to provide second portions or refills.*

*b. Self-service CONSUMERS may not be allowed to use soiled TABLEWARE, including SINGLE-SERVICE ARTICLES, to*

obtain additional FOOD from the display and serving EQUIPMENT. However, self-service CONSUMERS may reuse cups and glasses if refilling is a contamination-free process. A sign similar to the one shown in figure 3-1 (located at the end of this chapter) WILL be posted to inform the CONSUMER of this requirement.

### 3-30. Refilling Returnables

a. A take-home FOOD container returned to a FOOD ESTABLISHMENT may not be refilled with a PHF at a FOOD ESTABLISHMENT.

b. Except as specified in ¶c below, a take-home FOOD container refilled with FOOD that is not POTENTIALLY HAZARDOUS WILL be cleaned as specified in this bulletin.

c. *Personal take-out BEVERAGE containers (such as thermally insulated bottles, nonspill coffee cups, and promotional BEVERAGE glasses) may be refilled by EMPLOYEES or the CONSUMER if refilling is a contamination-free process.*

d. EMPLOYEES WILL wash their hands before handling FOOD or other UTENSILS.

### 3-31. Protection of Food During Storage

a. FOOD WILL be protected from contamination by storing the FOOD—

- (1) In a clean, dry location.
- (2) Where it is not exposed to splash, dust, or other contamination.
- (3) At least 6 inches (in) (15 centimeters (cm)) above the floor.

b. *FOOD in packages and working containers may be stored less than 6 in (15 cm) above the floor on case lot handling EQUIPMENT as specified in ¶4-30.*

c. *Pressurized BEVERAGE containers; cased FOOD in waterproof containers, such as bottles or cans; and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture (mop water, spills, condensation, etc.).*

d. Wooden pallets should not be used. Wooden pallets may currently be used if they are in good repair and are cleaned on a regular basis. However, use of wooden pallets in FOOD ESTABLISHMENTS WILL be prohibited 2 years after the publication date of this TB MED. (Field feeding is exempt.)

### 3-32. Food Storage, Prohibited Areas

FOOD may not be stored—

- a. In locker rooms.
- b. In toilet rooms.
- c. In dressing rooms.
- d. In garbage rooms.
- e. In mechanical rooms.

f. Under sewer lines that are not shielded to intercept potential drips.

g. Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed.

h. Under open stairwells.

i. Under other sources of contamination.

### 3-33. Vended PHF, Original Container

PHF dispensed through a VENDING MACHINE WILL be in the package in which it was placed at the FOOD ESTABLISHMENT OR FOOD PROCESSING PLANT at which it was prepared.

### 3-34. Food Preparation

During preparation, UNPACKAGED FOOD WILL be protected from environmental sources of contamination.

### 3-35. Food Display

*Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the CONSUMER before consumption, FOOD on display WILL be protected from contamination by the use of packaging; counter, service line, or salad bar FOOD guards (sneeze guards); display cases; or other effective means.*

### 3-36. Condiments, Protection

a. Condiments WILL be protected from contamination by being kept in either—

- (1) Dispensers that are designed to provide protection,
- (2) Protected FOOD displays provided with the proper UTENSILS,
- (3) Original containers designed for dispensing, or
- (4) Individual packages or portions.

b. Condiments at a VENDING MACHINE LOCATION WILL be in individual packages or provided in dispensers that are filled at an APPROVED location, such as—

- (1) The FOOD ESTABLISHMENT that provides FOOD to the VENDING MACHINE LOCATION,
- (2) A FOOD PROCESSING PLANT that is regulated by the agency that has jurisdiction over the operation, or
- (3) A properly equipped facility that is located on the site of the VENDING MACHINE LOCATION.

c. Condiments may be made available from condiment self-service dispensing EQUIPMENT at those locations having an on-duty attendant. Use of relish bowls and other similar non-self-closing condiment containers is prohibited.

### 3-37. Consumer Self-Service Operations\*

a. Raw, UNPACKAGED animal FOOD (such as beef, lamb, pork, POULTRY, and FISH) may not be offered for CONSUMER self-service. *This paragraph does not apply to CONSUMER self-service of—*

(1) READY-TO-EAT FOOD at buffets or salad bars that serve FOODS such as sushi or raw shellfish.

(2) Ready-to-cook individual portions for immediate cooking on the EQUIPMENT and consumption, such as CONSUMER-cooked MEATS or CONSUMER-selected ingredients for Mongolian barbecue.

b. CONSUMER self-service operations for READY-TO-EAT FOODS will be provided with suitable UTENSILS or effective dispensing methods that protect the FOOD from contamination. UTENSILS and FOOD containers should be labeled with the corresponding name of the FOOD.<sup>N</sup>

c. CONSUMER self-service operations, such as buffets, salad bars, and “cook your own,” will be monitored by FOOD EMPLOYEES trained in safe operating procedures.<sup>N</sup>

d. With the exception of carry-out or à la carte operations, customers will be prohibited from taking any PHF home (doggy bagged) from buffet or other customer self-service operations. However, prepared PHF not placed on serving lines and maintained as LEFTOVERS may be offered for take home. The PERSON-IN-CHARGE SHOULD provide appropriate FOOD handling safety directions with the take-home product (for example, Keep refrigerated, heat thoroughly before serving).<sup>N</sup>

### 3-38. Returned Food, Reservice or Sale\*

a. After being served or sold and in the possession of a CONSUMER, FOOD that is unused or returned by the CONSUMER may not be offered as FOOD for human consumption.

b. FOOD that is not POTENTIALLY HAZARDOUS, such as crackers and condiments, in an unopened original package and maintained in sound condition may be reserved or resold.

### 3-39. Dispensing of Milk, Cream, and Nondairy Products

a. Milk and milk products for drinking purposes will be provided to the CONSUMER—

(1) In an unopened, commercially filled package not exceeding 1 pint or 16 fluid ounces (.473 L) in capacity.

(2) Drawn for immediate consumption from a commercially filled container stored in a mechanically refrigerated bulk milk dispenser.

b. If a bulk dispenser for milk or milk products is

not available and portions of less than ½ pint are required for mixed drinks, cereal, dessert service, or in a glass for drinking, milk and milk products may be poured from a commercially filled plastic container of 1-gallon (3.785 L) capacity and the filled plastic container returned immediately to the refrigerated storage.

c. Cream or half-and-half will be provided in an individual service container or a protected dispenser that pours, or it will be drawn from a refrigerated dispenser designed for such service. When dispensers that pour are emptied, they will be washed and sanitized before reuse (refilling).

d. Liquid nondairy creamer or whitening agents will be provided in an individual service container that will be at or below 40 °F (4.4 °C) during storage, display, or service.

e. An exception is granted for child development services. Milk or milk products may be transferred from bulk milk dispensers or commercial 1-gallon (3.785 L) containers or smaller into a small, cleaned and sanitized serving pitcher. Pitchers will be covered and transported immediately to the child activity rooms. All milk remaining in the serving pitchers after the meal or snack will be discarded. Serving pitchers will not be used as storage containers.

### 3-40. Dispensing of Cereal and Breads

a. Breakfast cereals may be dispensed in individual serving PACKAGES, in 12- to 16-ounce PACKAGES, or in protected bulk cereal bowls. Proper UTENSILS will be provided for CONSUMER self-service. Any cereal remaining in the bulk cereal bowls after the serving period will be discarded.

b. Bread and bread rolls may be dispensed in individual serving PACKAGES, bulk dispensers, or in pans or bowls protected by use of FOOD guards, display cases, or other effective means. Proper UTENSILS will be provided for CONSUMER self-service. Any bread or bread rolls remaining in the pans or bowls after the serving period will be discarded.

### 3-41. Protecting from Miscellaneous Sources of Contamination

FOOD will be protected from contamination that may result from a factor or source not specified in ¶¶ 3-13 through 3-40.



## Section IV. DESTRUCTION OF ORGANISMS OF PUBLIC HEALTH CONCERN

### 3-42. Cooking Raw Animal Foods\*

a. Raw animal FOODS, such as eggs, FISH, MEAT, POULTRY, and FOODS containing these raw animal FOODS WILL be cooked to heat all parts of the FOOD to the following minimum requirements for temperature and time:

(1) A temperature of 145 °F (63 °C) or above for 15 seconds for raw shell eggs that are broken and prepared for immediate service in response to a CONSUMER'S order, and for FISH, seafood, beef, veal, lamb, mutton, and commercially raised GAME ANIMALS as specified in ¶¶ 3-4d(1) and (2).

(2) A temperature of 155 °F (68 °C) for 15 seconds or the temperature specified in table 3-1 (located at the end of this chapter) that corresponds to the cooking time and temperature for pork and exotic species of GAME ANIMALS, COMMINUTED FISH, meats and GAME ANIMALS, INJECTED meats, and eggs that are not prepared for immediate service to a CONSUMER.

(3) A temperature of 165°F (74 °C) or above for 15 seconds for POULTRY; wild GAME ANIMALS as specified in ¶¶ 3-4d(1) and (2); stuffed FISH; stuffed MEAT; stuffed pasta; or stuffing containing FISH, MEAT, POULTRY, or RATITES. POULTRY and RATITES WILL not be stuffed. Stuffing and dressing WILL be cooked separately. Stuffing containing FISH, meat, POULTRY, or RATITES WILL be cooked to the minimum temperature for the ingredient requiring the highest cooking temperature.

b. Whole beef roasts and corned beef roasts WILL be cooked—

(1) In an oven that is preheated to the temperature specified for the roast's weight in table 3-2 (located at the end of this chapter) and that is held at or above that temperature.

(2) To heat all parts of the FOOD to a FOOD temperature specified in table 3-3 (located at the end of this chapter) that corresponds to the holding time and temperature.

c. ¶¶ a and b above do not apply if—

(1) *Except for FOOD ESTABLISHMENTS serving a HIGHLY SUSCEPTIBLE POPULATION, the FOOD is a raw animal FOOD (such as raw egg, raw FISH, raw-marinated FISH, raw MOLLUSCAN SHELLFISH, or steak tartare) or a partially cooked FOOD (such as lightly cooked FISH, rare MEAT, and soft cooked eggs) that is served or offered for sale in a READY-TO-EAT form, and the CONSUMER is informed, as specified in ¶ 3-65, and*

(2) *The REGULATORY AUTHORITY grants a variance based on an HACCP PLAN that is submitted by the PERMIT HOLDER and APPROVED that documents scien-*

*tific data or other information showing that a lesser time and temperature regimen results in a safe FOOD.*

### 3-43. Microwave Cooking\*

Raw animal FOODS cooked in a microwave oven WILL be—

a. Rotated or stirred throughout or midway during cooking to compensate for uneven distribution of heat.

b. Covered to retain surface moisture.

c. Heated to a temperature of at least 165 °F (74 °C) in all parts of the FOOD.

d. Allowed to stand covered for 2 minutes after cooking to obtain temperature equilibrium.

### 3-44. Plant Food Cooking for Hot Holding

Fruits and vegetables that are cooked for hot holding WILL be cooked to a temperature of 140 °F (60 °C).

### 3-45. Parasite Destruction\*

a. Before service or sale in READY-TO-EAT form, raw, raw-marinated, partially cooked, or marinated-partially cooked FISH other than MOLLUSCAN SHELLFISH WILL be FROZEN throughout to a temperature of—

(1) -4 °F (-20 °C) or below for 168 hours (7 days) in a freezer; or

(2) -31 °F (-35 °C) or below for 15 hours in a blast freezer.

b. *The following FISH species of tuna may be served or sold in a raw, raw-marinated, or partially cooked READY-TO-EAT form and are exempt from the above freezing requirements: Thunnus alalunga, Thunnus albacares (Yellowfin tuna), Thunnus atlanticus, Thunnus maccoyii (Bluefin tuna, Southern), Thunnus obesus (Bigeye tuna), or Thunnus thynnus (Bluefin tuna, Northern).*

### 3-46. Records, Creation and Retention

a. Except as specified in ¶ 3-45b and ¶ c below, if raw, raw-marinated, partially cooked, or marinated-partially cooked FISH are served or sold in READY-TO-EAT form, the PERSON-IN-CHARGE WILL—

(1) Record the freezing temperature and time to which the FISH are subjected to that temperature, and

(2) Retain the records at the FOOD ESTABLISHMENT for 90 calendar days beyond the time of service or sale of the FISH.

b. Army FOOD ESTABLISHMENTS that freeze raw FISH

for parasite destruction WILL submit and obtain approval from the MEDICAL COMMANDER or designated representative prior to operation. FOOD ESTABLISHMENTS WILL be APPROVED by the MEDICAL COMMANDER or designated representative to serve or sell these FISH species.

*c. If the FISH are FROZEN by a supplier, a written agreement or statement from the supplier stipulating that the FISH supplied are FROZEN to a temperature and for a time specified in ¶ 3-45 may substitute for the records specified in ¶ a above.*

### 3-47. Reheating for Immediate Service

Cooked and refrigerated FOOD that is prepared for immediate service in response to an individual CONSUMER order, such as a roast beef sandwich au jus, may be served at any temperature.

### 3-48. Reheating for Hot Holding\*

*a.* PHF that is cooked, cooled, and reheated for hot holding WILL be reheated so that all parts of the FOOD reach a temperature of at least 165 °F (74 °C) for 15 seconds.

*b.* PHF reheated in a microwave oven for hot holding WILL be reheated so that all parts of the FOOD reach

a temperature of at least 165 °F (74 °C) and the FOOD WILL be rotated or stirred, covered, and allowed to stand covered for 2 minutes after reheating as specified in ¶3-43.

*c.* READY-TO-EAT FOOD taken from a commercially processed, HERMETICALLY SEALED CONTAINER or from an intact package from an APPROVED FOOD PROCESSING PLANT WILL be heated to a temperature of at least 140 °F (60 °C) for hot holding.

*d.* Reheating for hot holding WILL be done rapidly, and the time the FOOD is between the temperatures of 40 °F (4.4 °C) or less and 165 °F (74 °C) may not exceed 2 hours.

*e.* Remaining unsliced portions of roasts of beef that are cooked as specified in ¶ 3-42b may be reheated for hot holding using the oven parameters and minimum time and temperature conditions specified in ¶3-42b.

## Section V. LIMITATION OF GROWTH OF ORGANISMS OF PUBLIC HEALTH CONCERN

### 3-49. Frozen Food

Stored FROZEN FOODS WILL be maintained FROZEN.

### 3-50. PHF, Slacking

FROZEN PHF that is slacked to moderate the temperature WILL be held—

*a.* In refrigeration that maintains the FOOD temperature at 40 °F (4.4 °C) or below, or

*b.* At any temperature if the FOOD remains FROZEN.

### 3-51. Thawing

PHF WILL be thawed in one of the following manners (listed in order of preference — from most to least desirable):

*a.* In refrigeration that maintains the FOOD temperature at 40 °F (4.4 °C) or less.

*b.* As part of a cooking process, if the FOOD that is FROZEN is cooked as specified in ¶¶ 3-42a or b or ¶ 3-43; or thawed in a microwave oven and immediately transferred to conventional cooking EQUIPMENT with no interruption in the process.

*c.* Completely submerged in running water—

(1) At a water temperature of 70 °F (21 °C) or below, with sufficient water velocity to agitate and float off loose particles in an overflow, for a period of time that does not allow thawed portions of READY-TO-EAT FOOD to rise above 40 °F (4.4 °C), or

(2) For a period of time that does not allow thawed portions of a raw animal FOOD requiring cooking to be above 40 °F (4.4 °C) for more than 4 hours, including the time the FOOD is exposed to the running water and the time needed for preparation for cooking, or the time it takes in refrigeration to lower the FOOD temperature to 40 °F (4.4 °C).

*d.* Using any procedure if a portion of FROZEN READY-TO-EAT FOOD is thawed and prepared for immediate service in response to an individual CONSUMER's order.

### 3-52. Cooling\*

*a.* Cooked PHF WILL be cooled—

(1) Within 2 hours, from 140 °F (60 °C) to 70 °F (21 °C); and

(2) Within 4 hours, from 70 °F (21 °C) to 40 °F (4.4 °C) or less.

b. PHF WILL be cooled within 4 hours to 40 °F (4.4 °C) or less if prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna.

c. Fluid milk and milk products and molluscan SHELLSTOCK received in compliance with LAWS allowing a temperature above 40 °F (4.4 °C) during shipment from the supplier, as specified in ¶ 3-5b, will be cooled within 4 hours to 40 °F (4.4 °C) or less.

d. Shell eggs need not comply with ¶c above, if the eggs are placed immediately upon their receipt in refrigerated EQUIPMENT that is capable of maintaining FOOD at 40 °F (4.4 °C) or less.

### 3-53. Cooling Methods

a. Cooling WILL be accomplished in accordance with the time and temperature criteria specified in ¶ 3-52 by using one or more of the following methods (or other effective methods) based on the type of FOOD being cooled:

- (1) Placing the FOOD in SHALLOW pans.
- (2) Separating the FOOD into smaller or thinner portions.
- (3) Using rapid cooling EQUIPMENT.
- (4) Stirring the FOOD in a container placed in an ice water bath.
- (5) Using containers that facilitate heat transfer.
- (6) Adding ice as an ingredient.

b. When placed in cooling or cold-holding EQUIPMENT, FOOD containers in which FOOD is being cooled WILL be arranged in the EQUIPMENT to provide maximum heat transfer through the container walls. However, FOOD may be loosely covered or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the FOOD.

c. A cooling log or chart WILL be maintained during the cooling period to record the time and temperature of FOOD being cooled.

### 3-54. PHF, Hot and Cold Holding or Display\*

Sufficient hot or cold FOOD holding facilities WILL be provided to assure the maintenance of PHF at the required temperature during hot or cold holding. Except during preparation, cooking, or cooling, or when time is used as the public health control as specified in ¶ 3-58, all PHF WILL be maintained—

- a. At 140 °F (60 °C) or above, *except that roasts cooked to a temperature and for a time specified in ¶ 3-42b or reheated as specified in ¶ 3-48e may be held at a temperature of 130 °F (54 °C) or above; or*
- b. At 40 °F (4.4 °C) or less.

### 3-55. Ready-to-Eat, PHF, Date Marking and Disposition\*

*Labeling READY-TO-EAT, PHF as specified in this paragraph WILL be accomplished with a DA Label 177 (Pre-prepared Food) (see fig 3-2, located at the end of this chapter) or any other system APPROVED by the MEDICAL COMMANDER or designated representative. This paragraph applies also to sandwiches as specified in ¶ 3-56. The intent of proper handling as specified in this paragraph does not address quality issues associated with FOOD that is FROZEN which are not health risks (such as buildup of ice crystals, rupturing of cell walls due to freezing, or separation of components).*

a. Refrigerated, READY-TO-EAT, PHF prepared and held refrigerated in a FOOD ESTABLISHMENT WILL be clearly marked at the time of preparation to indicate—

- (1) The date of FOOD ESTABLISHMENT preparation or the date of opening for FOOD prepared and PACKAGED by a FOOD PROCESSING PLANT; and
- (2) The date of consumption which is 7 calendar days or less from, and including, the date of preparation or date the original container is opened, if the FOOD is maintained at 40 °F (4.4 °C) or less. FOOD not consumed within this time period WILL be discarded.

b. READY-TO-EAT, PHF prepared in a FOOD ESTABLISHMENT, or prepared and PACKAGED by a FOOD PROCESSING PLANT, and subsequently FROZEN WILL be used within 45 days or within manufacturer's recommended shelflife, if maintained below 0 °F. These items WILL be clearly marked with the date when the FOOD is placed in the refrigerator for tempering, to indicate that the FOOD WILL be consumed within 7 days.

c. Refrigerated, READY-TO-EAT, PHF dispensed from an opened container PACKAGED by a FOOD PROCESSING PLANT as specified in ¶¶ a and b above WILL be held no longer than 48 hours after dispensing, if the FOOD is maintained at 40 °F (4.4 °C) or less. Food not consumed within this time period WILL be discarded. *Examples of dispensed items include delicatessen-type salads (for example, macaroni and potato salads, puddings, and jellos), removed from the primary package and placed in serving pans or secondary containers for sale.*

d. ¶¶ a through c above do not apply to individual meal portions served or REPACKAGED for sale from a bulk container upon a CONSUMER's request.

e. ¶¶ a and b above do not apply to whole, unsliced portions of a cured and processed product with original casing maintained on the remaining portion, such as bologna, salami, or other sausage in a cellulose casing that are FOOD prepared and PACKAGED by a FOOD PROCESSING PLANT.

f. The MEDICAL COMMANDER or designated representative for FOOD ESTABLISHMENTS with EQUIPMENT that cannot meet a 40 °F (4.4 °C) product temperature may grant a waiver and allow PHFs to be held at 45 °F (7 °C) with a maximum shelf life of 72 hours.

### 3-56. Sandwiches, Date Marking\*

Sandwiches are classified as either MADE-TO-ORDER or PRE-PREPARED. Regardless of their classification, all temperature and time control parameters set forth in this chapter apply. *Labeling READY-TO-EAT, PHF as specified in this paragraph will be accomplished with a DA Label 177 (see fig 3-2, located at the end of this chapter) or any other system APPROVED by the MEDICAL COMMANDER or designated representative.*

a. MADE-TO-ORDER sandwiches are sandwiches prepared for immediate service in response to a CONSUMER's order. In mass feeding situations, MADE-TO-ORDER sandwiches may be batch prepared no more than 1 hour prior to service provided that—

(1) Sandwiches are individually wrapped or protected from contamination specified in section III of this chapter; and

(2) Individual sandwich wrappers or storage containers are clearly marked with the date and time of preparation; and

(3) Individual sandwiches not consumed within 3 hours from the point of preparation will be discarded. *MADE-TO-ORDER sandwiches will not be retained as LEFTOVERS.*

b. PRE-PREPARED sandwiches are sandwiches prepared for service beyond a specific meal. These types of sandwiches will be individually wrapped and clearly marked with the date and time of preparation. Each carton, case, or box of sandwiches will be labeled with the producer's or manufacturer's name, plant number (when applicable), address, and any other information required by law. PRE-PREPARED sandwiches include the following types:

(1) *Hot sandwiches.* The potentially hazardous ingredients will be cooked to the required internal temperature and held at 140 °F, from preparation to serving or disposal. Maximum shelf life for these sandwiches is 5 hours. Hot sandwiches not consumed within 5 hours will be discarded as FOOD waste.

(2) *Frozen sandwiches.*

(a) Frozen sandwiches produced at a FOOD PROCESSING PLANT will be consumed by the manufacturer's stated shelf life.

(b) The MEDICAL COMMANDER or designated representative will establish the shelf life for frozen sandwiches prepared at a FOOD ESTABLISHMENT.

(c) Frozen sandwiches may either be sold frozen or thawed using one of the methods in ¶ 3-51.

(d) When removed from freezer, frozen sandwiches will be dated with a use by date as follows:

1. Frozen sandwiches produced in a FOOD PROCESSING PLANT will be used by the manufacturer's stated shelf life or 7 days, whichever is less, or

2. Frozen sandwiches prepared in a FOOD ESTABLISHMENT will be consumed within 7 calendar days or less from the date taken from frozen storage.

(e) Thawed sandwiches will not be refrozen.

(3) *Refrigerated sandwiches.* Refrigerated sandwiches should be prepared from chilled ingredients. Refrigerated sandwiches should be prepared in a designated sandwich preparation facility.

(a) Refrigerated sandwiches prepared at a FOOD PROCESSING PLANT will be consumed within the manufacturer's stated shelf life.

(b) The MEDICAL COMMANDER or designated representative will establish a shelf life of at least 60 hours for refrigerated sandwiches prepared at a local FOOD ESTABLISHMENT having a designated sandwich preparation area. A designated sandwich preparation area includes:

1. A physical separation from other FOOD operations.

2. A trained staff.

3. Adequate designated handwashing facilities.

4. Wearing of disposable gloves.

5. A cleaning and sanitizing program that includes thorough cleaning and sanitizing of equipment before the start of sandwich preparation, after at least every 4 hours of continuous operation, and after any stoppage of sandwich preparation that exceeds 30 minutes. Special emphasis will be placed on thorough cleaning and sanitizing of all equipment, floors, walls, and refrigeration; and thorough air-drying of equipment. Any equipment that cannot be air-dried will be dried with a clean disposable paper towel.

(c) Sandwiches prepared at FOOD ESTABLISHMENTS that do not have a designated sandwich preparation area (for example, sandwich shops and military dining facilities) will be consumed within 4 hours of preparation.

c. Sandwiches not consumed within the time periods specified in ¶¶ b(1) through (3) above will be discarded as FOOD waste. Sandwiches will not be reworked.

d. Meat, chicken, tuna FISH, eggs, and other similar high-protein salad fillings used in PRE-PREPARED sandwiches will be commercially acidified to a pH of 4.5 or below. The sandwich or ingredient FOOD PROCESSING PLANT will provide written laboratory results or certificate of conformance stating that ingredients comply with acidification requirements.

### 3-57. Leftover Disposition\*

LEFTOVERS prepared and held at temperatures as specified in ¶ 3-54 and properly protected against contamination as specified in section III of this chapter may be retained and offered for reservice or consumption. *LEFTOVERS WILL be labeled as specified in this paragraph with a DA Label 178 (Leftovers – Use Within 24 Hours) (see fig 3-3, located at the end of this chapter) or any other system APPROVED by the MEDICAL COMMANDER or designated representative.*

a. LEFTOVERS may be retained—

(1) 5 hours or less if maintained at 140 °F (60 °C) after initial cooking.

(2) 24 hours or less at 40 °F (4.4 °C) or less if rapidly cooled from 140 °F (60 °C) to 70 °F (21 °C) within 2 hours and from 70 °F (21 °C) to 40 °F (4.4 °C) or less within 4 hours as specified in ¶ 3-52.

(3) 4 hours or less if refrigerated LEFTOVERS are reheated as specified in ¶ 3-48 and consumed within 4 hours from the time of reheating.

b. LEFTOVERS not consumed within time periods or exceeding temperature and time requirements as specified in ¶¶ a(1) through (3) above WILL be discarded.

c. LEFTOVERS may be offered for service once, and remaining FOOD not consumed within the above time periods WILL be discarded.

d. The following FOOD WILL not be retained or offered as LEFTOVERS:

(1) FOOD that has been creamed or received extensive handling and preparation (for example, hashes, gravies, stuffings, dressings, and creamed meats).

(2) Raw or partially cooked PHFs.

(3) FOOD prepared for consumption by a HIGHLY SUSCEPTIBLE POPULATION.

(4) Unused or returned FOOD as specified in ¶ 3-38.

e. LEFTOVERS WILL not be FROZEN or mixed with fresh ingredients.

### 3-58. Time as a Public Health Control\*

Time only, rather than time in conjunction with temperature, may be used as the public health control for a working supply of PHF before cooking or for READY-TO-EAT PHF that is displayed or held for service for immediate consumption if the following requirements are met:

a. The FOOD WILL be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control.

b. The FOOD WILL be cooked and served, served if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from tempera-

ture control.

c. The FOOD in unmarked containers or packages or marked to exceed a 4-hour limit WILL be discarded.

d. Written procedures that ensure compliance with ¶¶ a through c above and ¶ 3-52 for FOOD that is prepared, cooked, and refrigerated before time is used as a public health control are maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request.

### 3-59. Variance Requirement\*

A FOOD ESTABLISHMENT WILL obtain a variance approval from the REGULATORY AUTHORITY before—

a. Smoking or curing FOOD.

b. Brewing alcoholic BEVERAGES.

c. Using FOOD ADDITIVES or adding components, such as vinegar, as a method of FOOD preservation rather than as a method of flavor enhancement or to render a FOOD so that it is not POTENTIALLY HAZARDOUS.

d. Using a REDUCED OXYGEN method of packaging FOOD, *except as specified in ¶ 3-60 where a barrier to Clostridium botulinum in addition to refrigeration exists.*

e. Preparing FOOD by another method that is determined by the REGULATORY AUTHORITY to require a variance.

### 3-60. Reduced Oxygen Packaging Criteria\*

a. A FOOD ESTABLISHMENT that packages FOOD using a REDUCED OXYGEN PACKAGING method WILL have an HACCP PLAN APPROVED by the MEDICAL COMMANDER or designated representative that contains information that—

(1) Identifies the FOOD to be PACKAGED;

(2) Limits the FOOD PACKAGED to a FOOD that does not support the growth of *Clostridium botulinum* because it complies with one of the following:

(a) Has an  $a_w$  of 0.91 or less.

(b) Has a pH of 4.5 or less.

(c) Is a MEAT or POULTRY product cured at a FOOD PROCESSING PLANT regulated by the USDA using substances specified in 9 CFR 318.7 and 9 CFR 381.147 and is received in an intact package, or

(d) Is a FOOD with a high level of competing organisms, such as raw MEAT or raw POULTRY.

(3) Specifies methods for maintaining FOOD at 40 °F (4.4 °C) or below.

(4) Describes how the packages WILL be prominently and conspicuously labeled on the principal display panel in bold type on a contrasting background, with instructions to —

(a) Maintain the FOOD at 40 °F (4.4 °C) or below, and

(b) Discard the FOOD within 14 days or by the manufacturer's "use by" date, whichever is shorter.

(5) Limits the shelf life to no more than 14 calendar days from packaging to consumption or the original manufacturer's "sell by" or "use by" date, whichever occurs first.

(6) Includes operational procedures that—

(a) Prohibit contacting FOOD with bare hands.

(b) Identify a designated area and the method by which—

1. Physical barriers or methods of separation of raw FOODS and READY-TO-EAT FOODS minimize cross contamination, and

2. Access to the processing EQUIPMENT is restricted to responsible trained personnel familiar with the potential HAZARDS of the operation.

(c) Delineate cleaning and SANITIZATION procedures for FOOD-CONTACT SURFACES.

(7) Describes the training program that ensures that the individual responsible for the REDUCED OXYGEN PACKAGING operation understands the—

(a) Concepts required for a safe operation.

(b) EQUIPMENT and facilities.

(c) Procedures specified in ¶ (6) above.

## Section VI. FOOD IDENTITY, PRESENTATION, AND ON-PREMISES LABELING

*b. Except for FISH that is FROZEN before, during, and after packaging, a FOOD ESTABLISHMENT may not package FISH using a REDUCED OXYGEN PACKAGING method.*

### 3-61. Standards of Identity

PACKAGED FOOD WILL comply with standard of identity requirements in 9 CFR 319, 21 CFR 131, 21 CFR 133, 21 CFR 135 through 21 CFR 137, 21 CFR 139, 21 CFR 145, 21 CFR 146, 21 CFR 150, 21 CFR 152, 21 CFR 155, 21 CFR 156, 21 CFR 158, 21 CFR 160, 21 CFR 161, 21 CFR 163 through 21 CFR 169; and the general requirements in 21 CFR 130 and 9 CFR 319, Subpart A.

### 3-62. Honestly Presented

*a. FOOD WILL be offered for human consumption in a way that does not mislead or misinform the CONSUMER.*

*b. FOOD or COLOR ADDITIVES, colored overwraps, or lights may not be used to misrepresent the true appearance, color, or quality of a FOOD.*

### 3-63. Food Labels

*a. FOOD PACKAGED in a FOOD ESTABLISHMENT WILL be labeled as specified in LAW, including 21 CFR 101 and 9 CFR 317.*

*b. Except as exempted in the Federal Food, Drug, and Cosmetic Act, section 403(Q)(3) through (5) and nutrition labeling as specified in 21 CFR 101 and 9 CFR 317, Subpart B, label information WILL include—*

(1) The common name of the FOOD or, in the absence of a common name, an adequately descriptive identity statement.

(2) If made from two or more ingredients, a list of ingredients in descending order of predominance by

weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the FOOD.

(3) An accurate declaration of the quantity of contents.

(4) The name and place of business of the manufacturer, packer, or distributor.

*c. Bulk FOOD that is available for CONSUMER self-dispensing WILL be prominently labeled with the following information in plain view of the CONSUMER:*

(1) The manufacturer's or processor's label that was provided with the FOOD; or

(2) A card, sign, or other method of notification that includes the information specified in ¶¶ b(1) and (2) above.

*d. Bulk, unpackaged FOODS, such as bakery products, and unpackaged FOODS that are portioned to CONSUMER specification need not be labeled if—*

(1) A health, nutrient content, or other claim is not made.

(2) There are no State or local LAWS requiring labeling.

(3) The FOOD is manufactured or prepared on the PREMISES of the FOOD ESTABLISHMENT or at another FOOD ESTABLISHMENT or a FOOD PROCESSING PLANT that is owned by the same PERSON or has the same FOOD ESTABLISHMENT manager and is regulated by the FOOD regulatory agency that has jurisdiction.

### 3-64. Other Forms of Information

*a. If required by LAW, CONSUMER warnings WILL be provided.*

*b. FOOD ESTABLISHMENTS' or manufacturers' dating information on FOODS may not be concealed or altered.*

### 3-65. Consumption of Raw or Uncooked Animal Foods\*

If a raw or uncooked animal FOOD (such as beef, eggs, FISH, lamb, milk, pork, POULTRY, or shellfish) is offered in a READY-TO-EAT form as a deli, menu, vended, or other item, or as a raw ingredient in another READY-TO-EAT FOOD, the PERSON-IN-CHARGE WILL inform CONSUMERS by brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means of the significantly increased risk associated with certain especially vulnerable CONSUMERS eating such FOODS in raw or undercooked form.

### 3-66. Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food\*

The following FOOD WILL be disposed of in accordance with Department of Defense (DOD) 4160.21-M, AR 30-1, AR 30-18, and AR 40-657/NAVSUPINST 4355.4F/MCO P10110.31G, as applicable.

## Section VII. SPECIAL REQUIREMENTS

a. A FOOD that is unsafe, ADULTERATED, or not honestly presented as specified in ¶ 3-1 WILL be reconditioned according to an APPROVED procedure or discarded.

b. READY-TO-EAT FOOD that may have been contaminated by an EMPLOYEE who has been restricted or excluded as specified in ¶ 2-5 WILL be discarded.

c. FOOD that is contaminated by FOOD EMPLOYEES, CONSUMERS, or other PERSONS through contact with their hands, bodily discharges (such as nasal or oral discharges), or other means WILL be discarded.

### 3-67. Additional Safeguards: Pasteurized Foods, Prohibited Reservice, and Prohibited Food\*

In a FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION—

a. Prepackaged juice or a prepackaged beverage containing juice, that bears a warning label as specified in 21 CFR, subsection 101.17(g) Food Labeling (Warning that their product was not pasteurized), may not be served or offered for sale.

b. Pasteurized shell eggs or pasteurized liquid, FROZEN, or dry eggs or egg products WILL be substituted for raw shell eggs in the preparation of—

(1) FOODS, such as Caesar salad, hollandaise or béarnaise sauce, mayonnaise, eggnog, ice cream, and egg-fortified BEVERAGES, and

(2) Eggs that are broken, combined in a container, and not cooked to proper internal temperature (145 °F) immediately; or eggs that are held before service following cooking.

c. FOOD in an unopened original package may not be re-served.

d. The following foods may not be served or offered for sale in a ready-to-eat form:

(1) Raw animal FOOD (such as raw or raw-mari-

nated FISH, raw MOLLUSCAN SHELLFISH, and steak tartare) or partially cooked FOOD (such as lightly cooked FISH, rare MEAT, and soft-cooked eggs).

(2) Raw seed or bean sprouts.

<p align="center"><b>CONSUMER</b></p> <p align="center">Please obtain clean tableware before obtaining additional food</p>
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Figure 3-1. Clean Tableware

PRE-PREPARED FOOD TB MED 530; OTSG		
	DATE	TIME
Prepared	06/20/2000	1045
Use by	07/01/2000	1045

DA Label 177, Aug 91

Figure 3-2. DA Label 177, Pre-Prepared Food (Sample)

LEFTOVERS - USE WITHIN 24 HOURS Removed from Service TB MED 530, OTSG	
DATE	TIME
07/20/2000	1045

DA LABEL 178, AUG 91

Figure 3-3. DA Label 178, Leftover—Use Within 24 Hours (Sample).



Table 3-1. Minimum Cooking Temperatures and Times

Temperature °F (°C)	Time	Food
145 (63)	3 minutes	Pork, exotic species of game animals, ground or chopped meat and fish, injected meats, and eggs in multi-serving batches.
150 (66)	1 minute	
155 (68)	15 seconds	

Table 3-2. Oven Parameters Required for Destruction of Pathogens on the Surface of Roasts of Beef and Corned Beef

Oven Type	Oven Temperature Based on Roast Weight	
	Less than 4.5 kg (10 lbs)	4.5 kg (10 lbs) or more
Still Dry	350 °F (177 °C) or more	250 °F (121 °C) or more
Convection	325 °F (163 °C) or more	250 °F (121 °C) or more
High Humidity <sup>1</sup>	250 °F (121 °C) or less	250 °F (121 °C) or less

<sup>1</sup>Relative humidity greater than 90% for at least 1 hour as measured in the cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100% humidity.

Table 3-3. Minimum Holding Times Required at Specified Temperatures for Cooking All Parts of Roasts of Beef and Corned Beef

Temperature °F (°C)	Time <sup>1</sup> in Minutes	Temperature °F (°C)	Time <sup>1</sup> in Minutes	Temperature °F (°C)	Time <sup>1</sup> in Minutes
130 (54)	121	136 (58)	32	142 (61)	8
132 (56)	77	138 (59)	19	144 (62)	5
134 (57)	47	140 (60)	12	145 (63)	3

<sup>1</sup>Holding time may include postoven heat rise.